


Temporary Food Service Establishment -

A food service establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration. - MCEHC Ch. VIII, Sec. 1 Reg. 1, hh

Permit Required -

- Each food & beverage concession is required to have a permit.
- A completed permit application and a \$60.00 fee are required for each permit.
- The application and permit fee must be returned 7days prior to the event. 
- Vendors who fail to submit these items may be excluded from the event.

Pre-packaged Food Vendors - (ex. jam, salsa, dips, nuts, spices)

- A temporary food service establishment or peddlers permit is required.
- If sampling is conducted, booth construction, food protection and handwashing guidelines must be met.

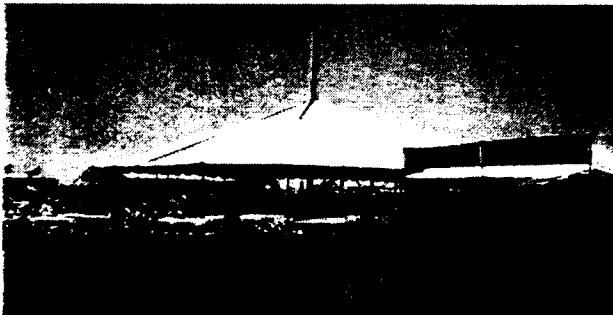
Food Handlers (Food Service Worker) Cards -

- All food handlers are required by the Maricopa County Environmental Health Code to obtain a card.
- A card is obtained by reading a booklet (available at test site) and passing a test.
- Call (602) 506-2960 or (602) 506-6388 for the nearest testing location.



Maricopa County Environmental Services Dept.
Field Services Division
Special Events Program
1001 N. Central Ave. Suite 300
Phoenix, AZ 85004

MARICOPA COUNTY ENVIRONMENTAL SERVICES DEPARTMENT



**Guide To
Temporary Food Service
At Special Events**

1001 N. Central Avenue Suite 300 Phoenix, AZ 85004 (602) 506-6978 FAX (602) 506-6862

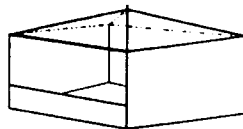
Food Service

All food must be from an approved source.

Home canned and advance preparation of food in the home is not allowed.

All food preparation must take place on-site and inside the temporary food establishment or another approved facility.

Grills or other cooking equipment may be located outside to comply with local fire codes.



Booth Construction

Every temporary food service establishment must have:

3 FULL SIDES

A WATER RESISTANT ROOF (Top).

A CLEANABLE AND STURDY FLOOR

Booths cannot be placed directly over dirt or grass unless plywood or a plastic tarp is used for the floor.

Enclose booth from the bottom of the front service counter down to the ground.

Use the front of the booth for food service only.

Exposed food items placed on the front service counter require a sneeze guard or cover.

Enough potable water must be available for food preparation, cleaning and sanitizing utensils, equipment and hand washing.

Hand Wash Facility

Hands must be kept clean to conduct food service operations.



Provide a hand wash facility and use it frequently.

Provide:

5 GALLON CONTAINER WITH A SPIGOT OR SPOUT,
CONTAINER FOR WASTE WATER
SOAP
PAPER TOWELS.

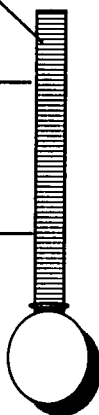
Food Temperatures

Potentially hazardous food - (meats, fish, poultry, eggs, milk and dairy products) must be stored and displayed at safe temperatures.

Reheat food quickly to **165°F** and hold at 140°F or more.

Hot food must be kept at:
140°F
or hotter.

Cold food must be kept at:
45°F
or colder.



Equipment

Cold Holding:

MECHANICAL REFRIGERATION

FREEZER

ICE CHESTS

Hot Holding:

(These devices are not to be used for reheating.)

STEAM TABLE

CROCKPOT

CHAFING DISHES

HOT HOLDING CABINETS

Cooking/Reheating:

GRILL

STOVE

FRYER

Store all food, utensils and paper/plastic service items at least 6 inches off of the ground.

All condiments must be served in squeeze bottles, pump dispensers or containers with self-closing lids

Utensil Washing Facility

The utensils and equipment used in food and beverage service are required to be washed and sanitized.

Proper sanitation requires the use of three step procedure.

Three adequately sized containers must be set-up.

The **first** container is used for washing and contains hot water and dish soap.

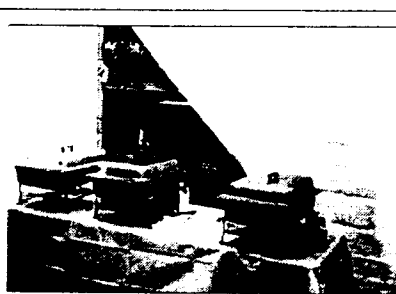
The **second** container is hot rinse water.

RINSE

WASH



SANITIZE



The **third** container is used for sanitizing with cool water and 50-100 ppm chlorine bleach

Use 1 capful of bleach for every gallon of water.

After completing the three steps, all utensils and equipment must be air dried. Change the water and replace the soap and bleach in the containers frequently to keep the process effective.

A metal stem probe thermometer that measures from 0°F to 220°F must be available and used to check food temperatures.

An accurate (calibrated) thermometer will read 32°F in a cupful of ice water.